



tattersalls

newsletter **june**



seconds out!

capacity crowd cheers
**black tie
boxing**

On the evening of Friday, May 19, a packed house of over 300 members and guests roared approval through an exciting eight fight card at the Club's latest Tyrrell's Black Tie Boxing promotion.

Every bout was hard-fought between well-matched opponents, with Sydney, Melbourne and Regional New South Wales represented by fighters ranging from 17 to 29 years of age.

Apart from the fierce amateur action, one of the night's highlights was to be a four round exhibition between Club Athletic Department trainer David Birchel and Club Member Phil Huxtable.

Unfortunately, due to complications with gaining permission from the appropriate boxing authorities, Phil was unable to fight. We hope to be able to include him in the line-up to come in October.

Luckily, Queensland welterweight professional champion Ian MacLeod stepped in to fill a disappointed Phil's place. Both David and Ian have major professional fights pending and so were careful not to risk each other's career, however their speed and fitness were quite awesome and Members enjoyed the talents of two superb athletes.

Dave's next fight will be at the Enmore Theatre and we are hoping that his following bout may be at Tattersall's, while Ian MacLeod's next fight is for the Australian title and if successful, could lead to a shot at the IBA World Title.

An excellent dinner was followed by Havana cigars and the odd beer, wine or brandy and after the fights, the bar was packed with an audience reluctant to call the end to an excellent night.

The Police & Community Youth Clubs arranged the bouts, plus an auction and raffle to assist Tamworth, Bankstown and Umina Beach PCYC clubs which included a fabulous Olympic package generously donated by the AMP and valued at \$11,000.

As one Member said: "It doesn't get any better than this."

D O N ' T M I S S O U T . . .

Bookings for the next Black Tie Boxing Function on October 20th, will commence at 9.00am Monday July 3rd.

housekeeping

Tatt's Newsletter goes Electronic

Australia's oldest club is coming on-line so we can soon email your Newsletter to your Mac or PC. That means you'd get it faster, giving you a better opportunity to react quickly to coming events. This would lessen the problems of those months when the Newsletter is published later than we'd like - which is occasionally unavoidable as the news doesn't always fit in with our publishing timetable.

We take the position that it is better to delay publication in order to cover important events rather than wait for a month when they would be old news.

If you would like to receive the Tattersall's Newsletter in your email every month, simply mail your address to Jason Hill at:
jason-hill@tattersallsclub.org

Tattersalls Catering Cleans-Up

It's true, Paul Merrony has departed the club and headed overseas. Due unfortunately to a competitive restaurant market and the success of the East Circular Quay project, Paul Merrony has decided to market his talent in London. It must be said however that Paul has certainly left his mark on the Club. Whilst his departure was hasty and unexpected the Tattersalls Catering team has never looked stronger.

Left behind in the Tattersalls kitchen is Mr. Roland Lehours, heralding from the kitchens of the famous Roux brothers. Roland is renowned for his work in taking the Roux brothers food into the halls of "Marks and Spencer". Roland is now responsible for the delectable Dining room fare which you can experience lunchtime Wed-Fri.

The Tattersalls brassiere boasts Mr. Joseph Moussa. Joseph worked as Paul Merrony's apprentice before honing his talents with none other than Guillaume Brahimi at the "Quay" (formerly "Bilsons"). If you haven't tried the brassiere lately make a booking and find out what they're all talking about; the fish cakes are

more food news

simply great. Mr. Gary Martin was originally employed by Paul to manage the catering department. Gary graduated from the Rockpool stable; employed by Neil Perry and worked up to become the Rockpool Group's Catering Head Chef.

The faces on the floor are equally well equipped. With the unfortunate departure of Miss. Sarah Radge came the welcome return of Miss Renata Barthel to the dining rooms of the Club. Renata has been with the club over four years and approaches every task with passion, style and flair. This combined with the tireless efforts of Mr. Steven Carew and Mrs. Kerrie Mair means the Tattersalls catering department is well equipped to deal with any member's needs.

Tattersalls catering has also been fortunate enough to secure the talents of Miss. Kristina Jensen, Merrony's pastry chef. Kristina now bakes all the Tattersalls bread rolls, sausage rolls, meat pies and petite fours. Kristina and the Tattersalls catering team are able to produce a cake for your next special occasion. To encourage you to experience the delights of Kristina's desserts, the club is introducing the Dining Room dessert offer.
ENJOY AN ENTRE AND MAIN COURSE IN THE DINING ROOM AND THE DESSERT IS FREE!

The Tattersalls catering department is shaping into a formidable team. It is with great confidence and anticipation that we now approach the Olympic period. While the eating outlets change and develop we wish to grow with the needs of the club members. So next time you see one of the faces of catering say "hello" and if you're planning the office Christmas party or the next work seminar, speak to your club and see what they can offer you.
THE TATTERSALLS PASTRY DEPARTMENT NOW SUPPLIES CAKES FOR YOUR EVERY NEED, PHONE 9264 6111.

tattersalls into the year 2000

calendar of events

j u n e

- 16th John Coates Luncheon
- 17th Member's Bar Rugby
Australia vs Argentina - Ballymore, QLD
For bookings 9264 6111
- 24th Member's Bar Rugby
Australia vs Argentina - Bruce Stadium, ACT
For bookings 9264 6111
- 29th Snooker Night. Anywhere Travel. 6.00 pm

j u l y

- 4th Christian Men's Fellowship
- 8th Member's Bar Rugby
Wallabies v South Africa from Melbourne
- 12th Phil Kearns Luncheon
- 20th Delatite Wines Degestation Dinner
- 22nd/29th Ski Week Perisher Valley
Accommodation-food-wine \$690.00
Contact Simon Forsyth
for Bookings 9223 9655

a u g u s t

- 1st Christian Men's Fellowship
- 5th Member's Bar Rugby
Australia vs New Zealand - Wellington, NZ
- 24th 2 tatt's Race
- 25th Jeff Kennett Luncheon
- 26th Member's Bar Rugby
Australia vs South Africa - Durban, SA
- TBA T.J.Smith Racing awards

s e p t e m b e r

- 2nd Tattersalls Raceday
- 5th Christian Men's Fellowship

o c t o b e r

- 3rd Christian Men's Fellowship

n o v e m b e r

- 7th Christian Men's Fellowship
- 23rd Tatt's Swimming Championships
- 30th Optus Christmas Scramble

d e c e m b e r

- 5th Swim Club Christmas Lunch
- 5th Christian Men's Fellowship

S T O P P R E S S

The Athletic Department's Paul Collins has resigned to concentrate on other aspects of his career. We wish Paul well.

In the meantime, the newly refurbished Department is running like a Swiss watch with its unbeatable line-up of highly qualified instructors and facilities.



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- ♦ Surveillance ♦
- ♦ Bodyguards for VIP's ♦

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new members

Philip Carden	Banker
Nicholas di Girolamo	Solicitor/Partner
Martin Greenberg	Investment Banker
Cameron Hoy	Account Director-Media
Peter Moran	Solicitor/Partner
James Murray	University Student
Morad Wasile	University Student
Simon Winston Smith	Investment Banker

travel

paris revisited

By Barbara Whitten, Managing Director, Anywhere Travel

I approached my recent visit to Paris with some trepidation, due to the current state of our dollar vis a vis the french franc and the uncertainty of whether Paris would provide value compared to other cities. I had not been to Paris for many years even though I travel widely and often. I am delighted to report that I found many exciting things to report.

Regarding hotels – We stayed in two and inspected many more. The Raphael, a 5 star boutique hotel and the Lancaster are my picks for smaller hotels where the concierge or management will go out of their way to help. Both are located on the right bank and near the Champs Elysees which has been revamped. Obviously the grand five star hotels such as the Crillon, Ritz and Bristol are legends but not within everyone's budget. Location is a consideration and if your preference is the Left Bank, as mine is, good hotels with character include the Relais Christine in the 6th district and Le Tourville in the 7th. We stayed at Le Tourville which represents good value at 890 francs for a double room. The 7th district, where the Ecole Militaire is located is, for the most part, a residential neighbourhood with well priced restaurants and not a tourist in sight. I also negotiated special rates for some three star hotels on the left bank including Le Colbert and the Acacias St Germain.

Restaurants - There are now seven 3 star Michelin restaurants in Paris. Bookings for dinner are hard to obtain but often easier for lunch. Often last minute bookings are available for the same night. We had a wonderful meal at L'Arpege but could not get into L'Amboisie which has an outstanding reputation. The restaurant within the Louvre is good for when Mona Lisa and the room full of Rubens is too much. Another wonderful restaurant was a Moroccan one called La Table de Fes in the 6th district. We used a very good guide to Paris restaurants " Food Lover's guide to Paris ".

Shopping - The best piece of advice I can pass on is to go to Printemps, the huge department store. Get a shopping card which allows 10% discount provided you show

evidence of foreign residence. In addition, as a non resident, you get the tax of about 13.5% back when you export goods. In one store I mentioned that I was getting 10% from Printemps and the shopkeeper said he would match and I received the further discount.

Sightseeing - We concentrated on walking to experience the local flavour but we used the metro for longer trips buying a book of 10 trips, called a "carnet". The best walking areas—Avenue Victor Hugo in the 16th as far as the Bois de Boulogne especially on Sundays to watch the boating on the lake and the joggers. Faubourg St Honore and then Rue St Honore for the smart shops, the Marais including Place des Vosges and the Rue des Rosiers, the Left Bank including Boulevard St Germain and the Rue de Rennes

and the Jardins du Luxembourg (time permitting).

Please contact Barbara Whitten at Anywhere Travel for any enquiries for travel to Paris or beyond.

Phone 96630411 Fax 96622860
Email barbaraw@anywheretravel.com.au

ANYWHERE TRAVEL CURRENT SPECIALS

Qantas/Air France		
business class to Paris and London		\$5280
Alitalia (may change in June), business		\$4100
- Virgin business to London		\$3800
Malaysia airlines to Paris, business		

ECONOMY FARES

Japan Airlines, to end of July	\$1700
Qantas/British Airways	\$2080
Taxes not included.	

For all your corporate travel requirements contact Barbara Whitten,
Anywhere Travel Kingsford and Anywhere Travel CBD
Kingsford 96630411 CBD office 92641188
Email barbaraw@anywheretravel.com.au



events



Jeff Kennett

Phil Kearns

don't miss our **sportsman & business lunches & gourmet evenings**

The Club is planning regular lunches featuring famous sports and business speakers throughout the rest of the year. These lunches offer Members great opportunities to entertain business and personal friends, so as ever, we recommend early booking through the management office as they will be extremely popular.

Friday June 16. John Coates

As we advised in the previous newsletter, our next luncheon guest will be John Coates, President of the Australian Olympic committee and Senior Vice President of SOCOG. Mr Coates will be Chef de Mission and General Manager of the Australian Olympic Team in Sydney. He has held the same position in the 1988, '92 & '96 Australian Olympic teams. John is the Vice President of the Council for Arbitration for Sport and a Council member of the International Rowing Federation. He is a partner in the Sydney legal firm of Greaves Wannan & Williams and a director of David Jones Limited.

Wednesday, July 12th.

Bledisloe Cup Lunch with Phil Kearns

Always leading from the front, Phil Kearns was acknowledged by many rugby commentators as the world's best hooker. Phil played over 50 tests for Australia and captained the Wallabies on ten occasions. He was the consummate team member. His candid wit and outgoing personality have made him popular with team mates, supporters, media and even opponents - if we're lucky he may even tell us what he said to Shaun Fitzpatrick when he celebrated that try with a popular gesture of 'respect'. Don't miss it.

Thursday, July 20th.

Delatite Wines Degustation Dinner

Delatite Wines are a premium Boutique Victorian Winery who have joined forces with Tattersalls to offer this fine evening for the Members of this Club. It will feature the best of what Delatite and Tattersalls can offers in the mould of this years highly successful Merrony Dinner. For further inquiries contact the Administration office on 9264 6111.

Friday, August 25th. Jeff Kennett

As a sport, politics probably lies somewhere between bullfighting and crossing Niagara on a tightrope.

No-one played the game with more bravery than Jeff Kennett. Born in 1948, he served two years as an army officer in Malaysia and Singapore. Leaving the army, he established several manufacturing and importing businesses and an advertising agency, KNF. Entering the Victorian State Parliament in 1976, he went on to become one of the few political leaders with a business background. This was never more apparent than in his government's reversal of the run-down State economy, much of it through his sheer indomitable will. Few in history have changed a state - Jeff Kennett did.

Vince Maloney takes Gentlemen's Jeans from A to Zanella.

Every season, Vince M. makes a look-see journey around the world to see what's happening and who does it best.

Every now and then he strikes gold. A couple of years ago, he discovered Zanella, a quiet genius who concentrates on creating top-of-the-world trousers... and nothing else. His superbly-cut fine wool trousers are one of Vince's secret weapons. (Only at V.M. in Australia).

Now Zanella has hit a Winter bullseye with "gentlemen's jeans":

- (1) An up-market adult approach to the Western pleat-waisted jean; soft-feeling fine cotton, shaped to executive sterns and sewn the top-tailoring way.
- (2) A slim no-pleats Zanella in a mini-waled, fine corduroy, soft as a Mother's kiss. Navy, dark forest, khaki. \$250.



Vince Maloney On-The-Park

Next door to Tattersall's ph. 9264 8837

sports



Two newsletter appearances in two weeks!
John Murray Winner of the monthly Manchester Unity Health 50m, congratulated by John Barker

John Murray staged a dramatic and shrewdly timed return to the pool in Month 3, taking all, including the handicapper, by surprise. John was successful in winning the Manchester Unity sprint event and being runner up to Bob Hudson (in flippers) in the 100 metres

Attendances have been affected by Easter and School holidays, so now is the time to get back in the swim, train for the 2 Tatts race and catch up with friends. Don't forget lunch poolside 23rd May, on the swimming club, for financial members.

MONTH 3

Manchester Unity Health Award

Monthly 50m YTD

1. John Murray	46	1 H. Turner	98
2. Ian Lenmey	32	2. A. Torok	78
3. Harry Turner	31	3. I. Lemmey	74

Club Dining Award

Monthly 100m YTD

1. Bob Hudson		1. H Turner	67
2. John Murray		2. JohnBarker } 62	
		B Fallshaw }	

Col Bowes Memorial Trophy

1 B. Fallshaw	33
2.S. Finn	30
3 P. Gibson	27

swimming club
athletics dept.

9 stages to fitness

The Athletics Department has now been developed into 9 sections designed to maximise the efficiency of Members' training routines.

1 Weight training area - a circuit style format with the latest biomechanically efficient exercises machines.

Free weights are separated, so not to interfere with classes.

2 Cardiovascular training - stationary bikes, recumbent bikes, treadmills, stepping machines and the cross training 'hiker' machine, plus 3 new TV's.

3 Group classes - with Sydney's best instructors - boxing, swimming, spinning and circuits for all fitness levels.

4 Squash Court- including basketball ring and handball.

5 Boxing area - a selection of punching bags. Tape deck and timing buzzer for motivation and recovery.

6 Swimming - 4 lanes, swimming classes, Swimming Club.

7 Relaxation area - sauna, spa, steam, pool-side deck chairs.

8 Pool-side bistro - great food lunchtimes weekdays.

9 Change rooms - towels, costumes, lockers, laundry service, toiletries.

Combine these areas and arrive, change, exercise, eat a nutritious meal, have your laundry washed and leave full of energy within the hour.



athletics dept. timetable for june2000

TIME	MON.*	TUES.	WED.	THUR.	FRI.	SAT.	SUN.
6.00am	NEW CLASS Circuit	Boxing	Circuit	Spinning	Circuit		
6.45am	Swim Squad		Swim Squad				
7.15am		Boxacise		Circuit	Spinning		
12.40pm	Box/spin	Spinning	Lunch Time Super Circuit	Spinning	Boxacise		KIDS DAY
1pm		Swimming club		Swimming club			
6pm	NEW CLASS Spinning	Boxing	Spinning	Boxing	Spinning		

* NEW MONDAY MADNESS CLASSES. Bookings are essential for Spinning and Spin/Box classes - phone: 9264 6111

- Mondays begin at 6am the 'new' 6am Circuit Class
- At 6.45am join the Swimming Squad headed by Sydney's 'Hollywood' version of trainer to the stars Ben 'Fabio' Phillips
- At lunch-time 12.40pm, join in the new Spinning and Boxing combination class with the master of disaster, Nigel Chapman
- Finish the day with Australia's fastest 1000m track cyclist Josh Kersten putting you through the paces of the popular Spinning class at 6.00pm

HOURS OF OPERATION: MONDAY TO FRIDAY 5.30AM - 9.00PM SATURDAY 6AM-6PM SUNDAY MIDDAY - 5PM

The Grand Snooker Tournament Is under way. Recent winners include:
M. Cummings, R. Crane, Young, Plumridge, Day, Woppard, Korda, P. Twigg, Todd, Morton, Jelfs, Cullen & Spanswick.

Eddie Charlton 98 (78, 20 breaks) came from a deficit of 78 to beat John Gowran 82 on the pink ball after John had scored the first 19 points without reply. A contentious foul and miss against Eddie was the catalyst for his superb 78 break in a dramatic and highly charged encounter. 1st round majors to be played include Mizon v Pidcock and Simpson v E. Crane. '99 winner Brian McElvogue, or 'The Kookaburra', has been putting in lots of practise and really wants to do the business for himself this year. To think Brian handed over \$30,000 to a lucky punter last year, says a lot about his integrity and his snooker skills.

Eddie Crane Crystal Doubles. A new combination of Henneberry & Simmonds took away some lovely crystal pieces on April 27, defeating Pidcock & Antcliffe in a one sided final. Tournament favourites - host Eddie Crane & Vinny Hrouda did not fire on the tables but contributed to another very enjoyable night.

Christmas Cup. A very focused Adrian Abbott used some of his rifle shooting skills to kill off John Gowran in the final, played out before a select few who had managed to get in before the curtains came down. (Yes, it was curtains for John.) Which

brings to mind the famous ex-world snooker champ John Pulman quote "It would be curtains for all of us except for venetians"

Interclub Snooker. After 7/10 rounds Tatts 2 (Morgan, Corbett, Twigg, Abbott, Antcliffe, Werner) are 4 points off a finals place. Tatts 1 (Griffin, Galanos, Gowran, Mizon, Jelfs & Bradstreet) are 10 points off the pace. Cues crossed we can have one team heading for a May 31 final.

Lightning Snooker. Yes! They're on every last Thursday of each month ~ 6.00pm. But be warned and be primed for a very Big night on July 27 with sponsorship by Prime International and the friendly Prime staff on hand to help make it a memorable event. Members please note this event in your diaries.

Life Pool Night. Paddy Morgan will conduct and referee fellow Members on Wednesday evening June 21, in a much anticipated return of life pool at Tatt's. This famous old money game utilises our beautiful chiffonier scoreboard.



Steely-eyed Eddie Charlton lines up a red before his magnificent 78 break against John Gowran in their GST Tournament match.



expertonline

10 questions to Guillaume Brahimi, chef de cuisine of the Quay Restaurant

1. Where were you born?

I was born and grew up in the 17 Arrondissement of Paris.

2. How did you become a chef?

There was no history of the profession in my family, but from deep inside myself, I always wanted to be a chef. So I left school at 14 and took an apprenticeship, working my way up through the kitchen until I emerged as a chef de partie.

3. Who was your greatest influence?

When I finished my apprenticeship, I joined Robuchon, one of France's Michelin 3 Star restaurants. Joel Robuchon is a genius... to me, the greatest chef in the world. In Robuchon's kitchen I truly began to learn my craft. I say 'began' because a chef never stops learning. Joel Robuchon always said he would retire at 50 and he did.

4. What does a retired chef do?

All the things he never had time to do when he spent his life in the kitchen!

5. What made you come to Sydney?

I came as a visitor. I loved it straight away and decided to stay. Australia wanted chefs, so getting residency was not a problem, my big problem was that I didn't speak any English.

6. How long have you had the Quay Restaurant?

My first restaurant was Pond at Kings X, then 6 years ago I opened the Quay. We are proud to be one of Sydney's few restaurants awarded 3 Hats by The Good Food Guide. At present we are closed while the Overseas passenger Terminal is rebuilt, but will be open again in early July.

7. Is it an art or a business at the top end of the market?

It's both. You have to be passionate about your cooking, but you also

have to manage a significant investment. The cost of our wine cellar alone runs into hundreds of thousands of dollars... we have wines like one imperial bottle of Grange worth \$20,000.

8. What is your approach to preparing food?

I am trained in the French manner, yet I never stop learning. Sydney produce is wonderful, yet even wonderful produce can be ruined by adding too much to it.

I think a John Dory should taste like a John Dory, a beautiful tomato should taste like a beautiful tomato. So much food is ruined because chefs don't know when to stop and just throw everything into the pot.

I have a precious second edition copy of Escoffier's 1907 Guide Culinaire, I constantly study it. Escoffier cooked in a different age, now we know more about health, which means we use less creams and fats, so I adapt.

9. What is a typical day for you?

I'm up at 5.45 and talk to my fish, vegetable and meat suppliers. Then breakfast. From 7am I do paperwork until 8, then it's into the kitchen to start preparing lunch. 10.30 is a meeting with my Maitre d' over a short black. From 11.30 to 2.30 we cook lunch, then it's appointments and a work-out in the Tatt's gym.

At 5.30 I start cooking dinner and don't stop until our clients have left. I do that 7 days a week and I haven't been home before midnight for years.

10. What is your favourite meal?

Caviar with a glass of champagne, or perhaps a plate of Sydney, Nambucca, South Australian and Tasmanian oysters with a riesling.

Then a slow-cooked rib of rare beef with my mashed potatoes and a '75 Cheville Blanc from Bordeaux. Heaven!



BELGIUM BEER TASTING

It may come as surprise, but no country in the world can claim as many styles of beer as tiny Belgium. To prove it, Robert Briers of Interbrew, the importers and distributors of Belgian beers in Australia, hosted a tasting night for Members at the Club on May 5th. Robert presented 5 totally different styles of beer ranging from the popular Stella Artois lager through a fruity blond number brewed with orange peel, cloves and coriander seeds, to a red desert beer based on sour cherries. Lee Farrell's catering staff produced complimentary dishes to match the flavour of each beer and the only slight disappointment on a perfect night - was the Waratahs throwing away a first half lead in their Super 12 game on the big screen. A great night.



While Renata cheerfully serves, John Gowran ponders whether an 8.8% beer will effect his aim in his GST Tournament snooker match against Eddie Charlton.